



An herb-packed chutney adds a bold accent to Indian spice-rubbed chicken.

just a bit of heat. The familiar look of a perfectly roasted bird, but with the essence of an Indian childhood.

Spice-Rubbed Roasted Chicken with Green-Herb Chutney

Start to finish: 2 hours | Servings: 6

OUR STARTING POINT for this recipe was Nik Sharma's Hot Green Chutney-Roasted Chicken from his book, "Season." We loved the idea of an Indian-inflected spin on roasted chicken, but we aimed to simplify by serving the green chutney—a simple puree of herbs and aromatics—on the side instead of applying it under the chicken skin before roasting. Like Sharma, we use a large bird (5½ to 6 pounds) so the dish serves six or yields ample leftovers. If you prefer, use a 4-pound chicken and season it with only half of the spice rub (the remainder can be reserved for another use); reduce the roasting time to 60 to 70 minutes.

Don't tent the chicken with aluminum foil as it rests or the skin will

become soggy. Also, make sure to allow the chicken to rest for about 30 minutes before carving. If cut too soon, the juices will flow out rather than remain in the meat and keep it moist. —DIANE UNGER

3 tablespoons ground coriander, divided
 2 tablespoons ground cumin, divided
 1 tablespoon sweet paprika
 1 tablespoon garam masala
 ¼ teaspoon cayenne pepper
 Kosher salt and ground black pepper
 5½- to 6-pound whole chicken, patted dry
 4 cups lightly packed baby arugula (3 ounces)
 1 cup lightly packed fresh cilantro
 1 medium garlic clove, smashed and peeled
 2 serrano chilies, stemmed and halved
 ½ cup extra-virgin olive oil
 1 tablespoon lime juice, plus lime wedges to serve

▪ **Heat the oven to 425°F** with a rack in the lower-middle position. Place a V-rack inside a large roasting pan. In a small bowl, stir together 2 tablespoons of the coriander, 1 tablespoon of the cumin, the paprika, garam masala, cayenne and 2 teaspoons salt. Working over a large plate, rub the spice mixture evenly over the chicken, using all of the mixture and any that has fallen onto the plate, then tie the legs together with kitchen twine. Transfer the chicken breast side up to the rack in the roasting pan. Roast until the skin is well browned, the thickest part of the breast reaches 160°F and the thickest part of the thigh reaches 175°F, 70 to 80 minutes.

▪ **While the chicken cooks**, in a food processor, combine the arugula, cilantro, garlic, serranos, remaining 1 tablespoon coriander, remaining 1 tablespoon cumin and 1 teaspoon salt. Process until coarsely chopped, about 30 seconds. With the machine running, pour the oil through the feed tube, then process until finely chopped, another 30 seconds. Transfer to a small bowl, then stir in the lime juice. Cover and refrigerate.

▪ **When the chicken is done**, transfer it to a cutting board and let rest for 30 minutes. Remove the rack from the roasting pan. While the chicken rests, add ½ cup water to the roasting pan and stir, scraping up any browned bits. Pour the liquid into a medium bowl, then let settle for 5 minutes. Skim off and discard any fat from the surface. Stir 3 tablespoons of the defatted liquid into the arugula-cilantro mixture, then taste and season with salt and pepper; discard the remaining liquid.

▪ **Carve the chicken** and arrange on a platter. Drizzle with about 3 tablespoons of the chutney, then serve with lime wedges and the remaining chutney on the side. ♦